Capri

AT LEEDS

SUNDAY DINNER

MENU

Capri At Leeds

Sunday Lunch menu from 12pm – 6pm

Two courses £25 | Three courses £32

Per person

STARTERS

ZUPPA DELLA DOMENICA
Sunday soup, served with toasted bread. (ask the server for the availability)

CROCCHETE DI NASELLO SCOZZESE
Deep-fried Scottish Smoked haddock, fontina cheese, soft crushed potato and aioli.

INSALATA DI BRESAOLA E ASPARAGI
Sliced Bresaola (beef cured) served on a bed salad of asparagus and rocket with shallot, balsamic, truffle oil dressing, parmesan shaving and crushed walnuts.

HALLOUMI E MELEZANA AFFUMICATA
Grilled halloumi, smoked aubergine (baba ghanoush) and sweet chilli, served with bread.

MAIN

All served with a family-style Duck fat roast potatoes, mash-potatoes, heritage roots and seasonal greens. Add cauliflowers cheese gratin for 2£ extras.

CONTROFILETTO ARROSTO
Dry aged sirloin of beef, served in a rich red wine jus, horseradish and home-made Yorkshire pudding.

PANCETTA ARROTOLATA DI MAIALE CROCCANTE
Slow cook pork belly roll stuffed with herbs and paprika, served in apple cider sauce, Bramley apple sauce and home-made Yorkshire pudding.

SPALLA DI AGNELLO ARROSTO
Roast lamb shoulder, served in a lamb port wine gravy, mint sauce and home-made Yorkshire pudding.

SALMONE ARROSTO
Pan-roasted salmon served with seasonal vegetable, roasted potato, citrus sauce and sun-dried tomato and piquillo peppers relish.

DESSERTS

STICKY TOFFEE PUDDING
Warm date sponge served with a rich toffee sauce and a vanilla ice-cream.

CANNOLO SICILIANO
Home-made tube-shaped pastry filled with ricotta cheese and crushed chocolate, served with forest fruit and orange coulee.

APPLE AND BLACKBERRY BUTTER CRUMBLE
Served with warm devon custard and berries coulee.